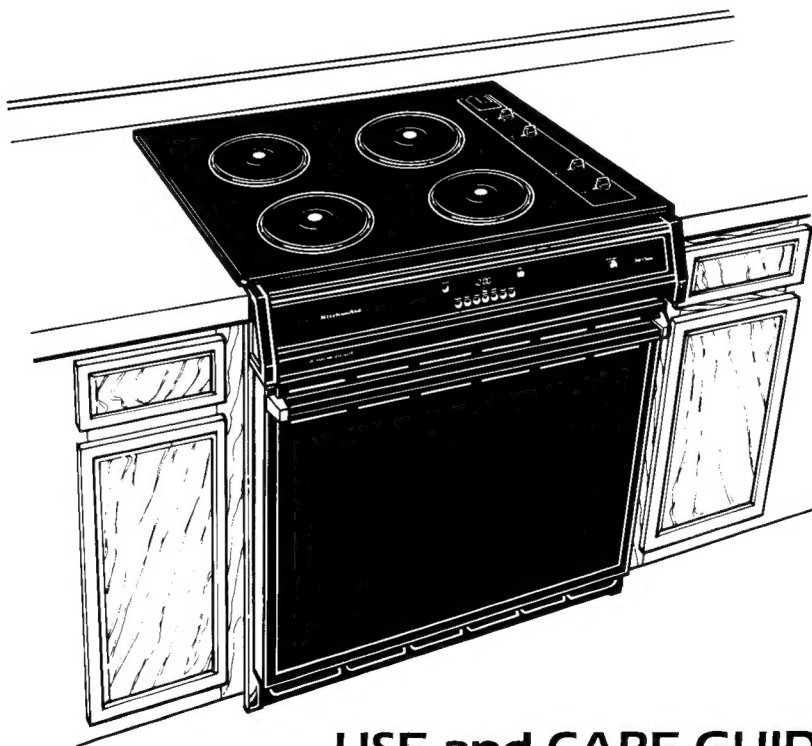


# **KitchenAid®**

*Electric 30" Self-Cleaning  
Drop-In Range with  
Cast-Iron Elements*

**MODEL KEDT105W**



**USE and CARE GUIDE**

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# Important Safety Instructions

## **⚠ WARNING**

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

1. Read all instructions before using the range.
2. Install or locate the range only in accordance with the provided Installation Instructions. It is recommended that the range be installed by a qualified installer. The range must be properly connected to electrical supply and grounded.



3. To reduce the risk of tipping of the appliance, the appliance must be secured by anti-tip fasteners. To check if the appliance is installed properly, open the oven door

and verify that the range is secured to cabinets with four screws through the mounting holes in the front frame of the oven.

4. Do not operate the range if it is not working properly, or if it has been damaged.
5. Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
6. Use the range only for its intended use as described in this manual.
7. Do not wear loose or hanging garments when using the range. They could ignite if they touch a hot surface unit and you could be burned.
8. Do not touch surface elements, areas near elements, heating elements or interior surfaces of oven. Surface elements and heating elements may be hot even though they are dark in color. Areas near surface elements and interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface elements, areas near elements, heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range may become hot enough to cause burns; such as, the oven vent opening, the surface near the vent opening, the cooktop, the oven door and window.
9. Select a pan with a flat bottom that is about the same size as the surface element. If pan is smaller than the surface element, some of the heating element will be exposed and may result in the igniting of clothing or potholders. Correct pan size also improves cooking efficiency.
10. Turn pan handles inward, but not over other surface elements. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
11. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. They could catch on fire.
12. Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.

continued on next page

13. Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
14. Grease is flammable and should be handled carefully. Let fat cool before attempting to handle it. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.
15. Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on range by covering with a well-fitted lid, cookie sheet or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.
16. Never leave surface elements unattended at high heat settings. A boil-over could result and cause smoking and greasy spillovers that may ignite.
17. Make sure surface elements are off when you are finished, and when you aren't watching.
18. Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
19. Always position oven racks in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
20. Do not store flammable materials on or near the range. They could explode or burn.
21. Do not store things children might want above the range. Children could be burned or injured while climbing on it.
22. Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
23. Keep range vents unobstructed.
24. Clean your range regularly. See care and cleaning instructions in this manual.
25. Be sure all range parts are cool before cleaning.
26. Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Clean only parts recommended in this Use and Care Guide.
27. Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
28. Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts.
29. Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
30. Disconnect the electrical supply before servicing the range.

**– FOR YOUR SAFETY –**

**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE  
VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR  
ANY OTHER APPLIANCE. THE FUMES CAN CREATE A  
FIRE HAZARD OR EXPLOSION.**

**– SAVE THESE INSTRUCTIONS –**

## *You Are Responsible For*

- Installing the range where it is protected from the elements, and in a cabinet strong enough to support its weight. (See the Installation Instructions.)
- Making sure the range is not used by anyone unable to operate it properly.
- Properly maintaining the range.
- Using the range only for jobs expected of a home range.
- Making sure the range is secured by properly installed anti-tip fasteners.

## *Ownership Registration*

Please fill out and mail your Ownership Registration Card packed with the product. This card will enable us to contact you in the unlikely event of a product safety notification and assist us in complying with the provisions of the Consumer Product Safety Act. Return of this card is not necessary to validate your warranty.

You must provide proof of purchase or installation date for in-warranty service.

Write down the following information. You will need it if your range ever requires service.

**Model Number\*** \_\_\_\_\_

**Serial Number\*** \_\_\_\_\_

**Date Purchased** \_\_\_\_\_

**Date Installed** \_\_\_\_\_

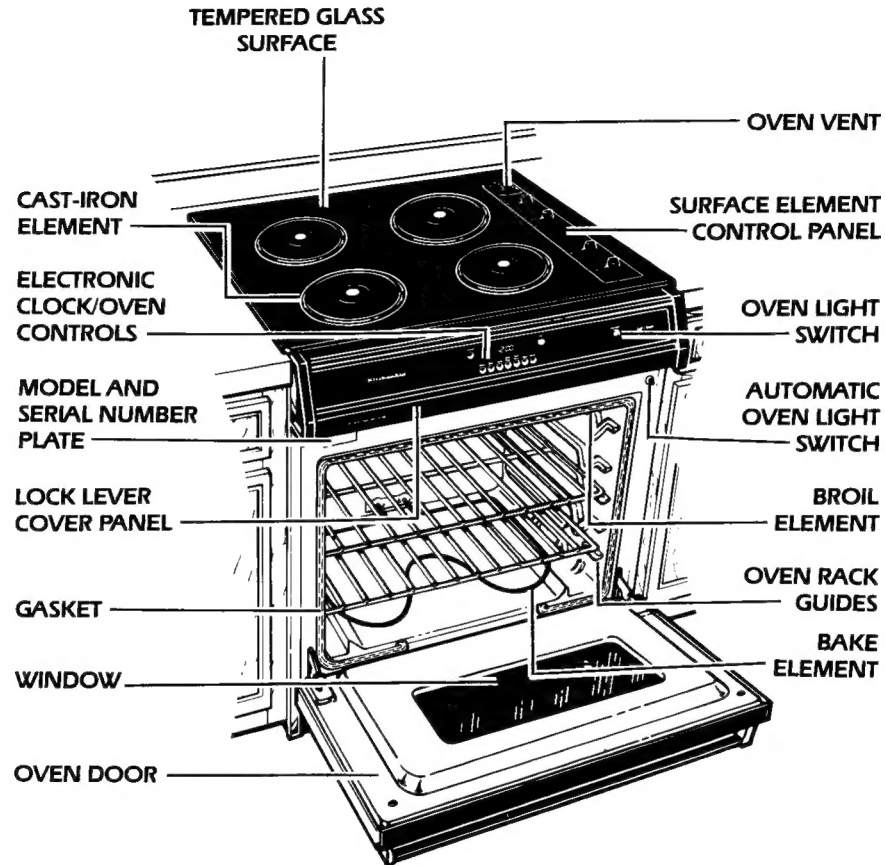
**Builder's or Dealer's Name** \_\_\_\_\_

**Address** \_\_\_\_\_

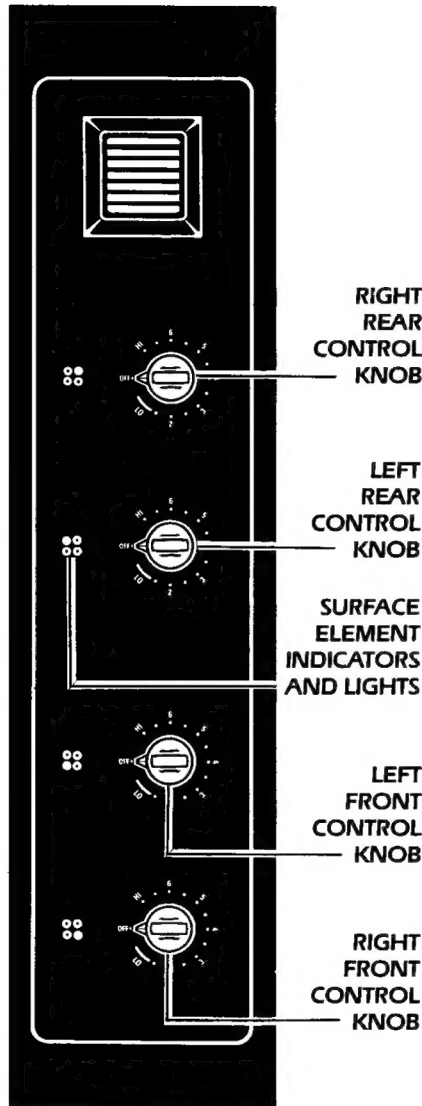
**Phone** \_\_\_\_\_

\*Model and serial numbers are located on a nameplate attached to the frame behind the oven door.

# Range Features



# Using the Range



## Before Using the Cast-Iron Surface Elements

**IMPORTANT:** The elements on your KitchenAid range have a protective coating which must be heat hardened before use. To cure this coating, heat the elements on HIGH for three to five minutes **without a pan**. There will be

some smoking and odor as the elements are heating; this is normal and nontoxic. The stainless steel rings around each element will also permanently change to a gold color as the elements heat.

If the coating is not hardened before use, it can adhere to the pan and remove some of the element finish.

## Using the Cooktop Controls

The solid dot in the Surface Element Indicator shows which surface element is turned on by that knob. Grasp the control knob, push down and turn in either direction to any of the settings indicated, or to any position in between. The Power ON light in the Surface Element Indicator will come on when the element is on.

## ⚠ WARNING

### Burn and Fire Hazard

Be sure all control knobs are turned to OFF and all Power ON lights are off when you are not cooking. Someone could be burned or a fire could start if a surface element is accidentally left on.

The control knobs for each element have infinite positions ranging from "HI" for the highest level of heat to "LO" for simmer.

The following settings are merely a guide and may vary according to the material and thickness of the pan used:

**Use HI** to bring foods to a boil.

**Use 6 – 5** to hold a rapid boil or for fast frying.

**Use 4** to continue frying or for foods cooked in a double boiler.

**Use 3 – 2** to continue boiling or cooking medium to large amounts of food.

**Use LO** to keep smaller amounts of food at the boiling point or to gently simmer foods.

## **⚠ CAUTION**

**Cast-iron elements stay hot for a long time. Do not use the HI setting for long periods of time or leave pans on hot elements when cooking is done. Burned food and damage to the cookware could result.**

### **Cast-Iron Elements**

Your new KitchenAid range is equipped with four cast-iron elements which have been specifically designed to provide an infinite number of heat settings to meet a wide variety of cooking needs. Cast-iron elements provide even heat for uniform cooking. The elements heat up gradually and retain heat longer than open coil elements. Due to the retained heat in the element, cooking may be completed by turning the element off and leaving the pan on the element. Element does not glow red during normal operation.

**IMPORTANT:** Each surface element has a built-in protective temperature limiter as a safety feature to protect the element from overheating. This temperature limiter automatically reduces the heat level when a pan boils dry or if the element is turned on without a pan on it. The heat level may also be reduced automatically if the bottom of the pan is not flat or if the pan is too large or too small for the element. This will result in longer cooking times.

### **Cooking Utensil Tips**

- Use cooking utensils with flat bottoms, straight sides and tight fitting lids. To determine if a pan bottom is flat, turn the pan upside down on a counter and place the edge of a ruler across the bottom. There should be no space between the pan and the edge of the ruler. Flat bottoms allow maximum contact between the pans and surface units for fast, even cooking.

- Use only the correctly sized cooking utensils. Pans should be the same size or up to 1 inch larger in diameter than the element. Pans smaller than the element waste energy and cause spillovers to contact the element.
- Do not use canners, woks, griddles or other specialty utensils with rounded or ridged bottoms. Use only flat, correctly sized utensils for canning. Do not use large diameter pressure canners.
- Use a lid to shorten cooking times.
- Turn the element off before the end of cooking time and leave pan on element. Food will finish cooking due to the retained heat in the cast-iron element.
- Aluminum pans heat up quickly and evenly.
- Stainless steel pans with copper or aluminum cores heat up evenly.
- Cast iron heats up slowly but cooks evenly.
- Check manufacturer's recommendation before using porcelain enamel-on-steel or porcelain enamel-on-cast iron.

See the Cooking Guide for additional utensil information.

## Electronic Clock/Oven Controls



There are three parts in the clock/oven control section:

- The digital display.
- The command buttons.
- The Set knob.

Instructions for each part of the control are covered on the following pages. Read them carefully.

When you first plug in the range, or if your electricity was off for a while, the display will show the last time of day set.

### DIGITAL DISPLAY/CLOCK

When you are not using the oven, this is an accurate digital clock that shows time of day in hours and minutes.

When you are using the oven, the display shows temperature settings and indicates which command buttons have been pressed. The display also shows any oven time settings you select: the Timer setting in minutes and seconds and the Cook Time and/or Stop Time settings in hours and minutes.

## COMMAND BUTTONS

The command buttons tell the oven what to do and in what order. A few examples:

- Clock tells the oven you are going to set the clock.
- Cancel tells the oven to turn off.

Each command button (except Cancel) has its own light. The light comes on when you touch the command buttons.

### SET KNOB

Once you've pushed a command button to tell the oven what you want it to do, you'll use the Set knob to set a temperature or time. Turning the Set knob clockwise increases the number on the display. Turning the Set knob counterclockwise decreases the number on the display.



### SETTING THE ELECTRONIC CLOCK

1. Push the Clock button. The TIME light will show in the display.
2. Turn the Set knob until the correct time shows in the display.
3. Push the Cancel button to start clock operation.



### USING THE ELECTRONIC TIMER

The Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours and 50 minutes. You will hear 3 beeps when the set time is up.

1. Push the Timer button. The TIMER light will come on and the display will show "00."

Continued on next page

2. Turn the Set knob until the desired time shows in the display. The Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 beeps, then one beep every 10 seconds until you push the Timer button. The time of day will show after the Timer button is pushed.

When using the Timer, the display shows minutes and seconds in the following sequence:

- For settings from 0 – 1 minute 55 seconds, the display will increase in 5 second increments and count down each second.
- For settings from 2 – 10 minutes, the display will increase in 10 second increments and count down each second.
- For settings from 10 – 60 minutes, the display will increase in 1 minute increments and count down each second.
- For settings from 1 – 2 hours, the display will increase in 5 minute increments and count down each minute.
- For settings from 2 hours – 9 hours 50 minutes, the display will increase in 10 minute increments and count down each minute.

**To cancel the Timer:**

- Push and hold the Timer button until the time of day shows, or
- Push the Timer button and turn the Set knob until the time of day shows in the display.

**USING THE CANCEL BUTTON**

The Cancel button will cancel any command button except for the Timer button. When the Cancel button is pushed, the large display will show the time of day.

**BAKING IN THE OVEN**

1. Position the rack(s) properly **before** turning on the oven. **To change rack position**, lift rack at front and pull out.

The rack(s) should be placed so the top of the food will be centered in the oven. Always leave at least 1 ½ to 2 inches (4 – 5 cm) between the sides of the pan and the oven walls and other pans. For more information, see the Cooking Guide.

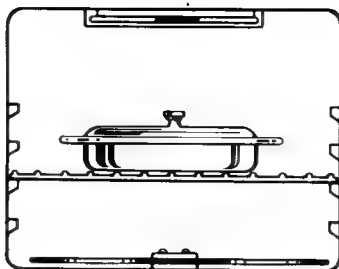


2. Push the Bake button. “---°F” will show in the small display and the BAKE light will come on.
3. Turn the Set knob until the desired temperature shows in the small display. Once the temperature is set, the ON light will come on.

**IMPORTANT:** If a bake temperature is not set within 30 seconds of pushing the Bake button, the BAKE light and “---°F” will disappear from the display.

4. The oven is preheated when you hear one beep and the set temperature shows in the small display.

**IMPORTANT:** The small display will show the actual oven temperature in 5° increments, starting at 100°, while the oven is preheating.



5. Put food in the oven.

During baking, the elements will turn on and off to keep the oven temperature at the setting.

**The top element helps heat during baking, but does not turn red.**

6. When baking is done, push the Cancel button. Time of day will show in the display.

#### **BAKING WITH COOK TIME AND STOP TIME**

The electronic Clock/Oven control will turn the oven on and off at times you set... even when you are not around.

Automatic baking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use the automatic cycle for cakes, cookies, etc.... unsatisfactory baking will result.**

#### **To start now and stop automatically:**

1. Position the oven rack(s) properly and place the food in the oven.
2. **Make sure the clock is set to the right time of day.** (See page 9).



3. Push the Cook Time button. The OVEN, TIME and HR lights will come on. The ON light will not come on until the time of day that oven is to be turned on is reached. If you start baking immediately, the ON light will come on.



4. Turn the Set knob clockwise until the desired baking time shows in the large display.

When using the Cook Time and/or Stop Time, the display shows hours and minutes in the following sequence:

- For settings from 0 – 2 hours, the display will increase in first 10, then 5 minute increments.
- For settings from 2 hours – 11 hours 55 minutes, the display will increase in 5 minute increments.

The small display and BAKE light will flash and the oven will beep until Step 5 is done.

5. Push the Bake button and set the desired baking temperature. The small display will show the set temperature while the large display shows the remaining baking time. The OVEN, TIME, HR, BAKE and ON lights will come on.
6. The large display will count down in minutes.

The small display will show the actual oven temperature until the set temperature is reached. 1 beep will sound at that time.

Continued on next page



7. When the baking time is completed, the oven will beep 3 times. The large display will show "0:00" and the OVEN, TIME and HR lights will come on. The oven will beep every 10 seconds until the Cancel button is pushed.
8. Push the Cancel button to return to the time of day. If the Cancel button is not pushed, an intermittent beep will be heard every 10 seconds.

**To start and stop automatically:**

1. Position the oven rack(s) properly and place the food in the oven.
2. Make sure the clock is set to the right time of day. (See page 9.)



3. Push the Cook Time button. The OVEN, TIME and HR lights will come on. The ON light will not come on until the time of day that oven is to be turned on is reached.
4. Turn the Set knob clockwise until the desired baking time shows in the large display. The small display and BAKE light will flash and the oven will beep until Step 5 is done.



5. Push the Stop Time button. The large display will show the current stop time and the STOP TIME light will come on. Turn the Set knob clockwise until the desired stop time shows in the display. The DELAY and OVEN lights will come on. The small display and BAKE light will flash and the oven will beep until Step 6 is done.
6. Push the Bake button and set the desired baking temperature.
7. Changes can be made at any time by pressing a command button.



8. When the start time is reached, the DELAY and OVEN lights will go off. The display will show the actual oven temperature and the stop time. The STOP TIME, BAKE and ON lights will come on.



9. When the baking time is completed, the oven will beep 3 times. The large display will show "0:00" and the OVEN, TIME and HR lights will come on. The oven will beep every 10 seconds until the Cancel button is pushed.

**To cancel automatic oven control settings:**

Push the Cancel button.

## ⚠ WARNING

To avoid sickness and food waste when automatic baking:

- Do not use foods that will spoil while waiting for cooking to start, such as dishes with milk or eggs, cream soups, and cooked meats or fish. Any food that has to wait for cooking to start should be very cold or frozen before it is put in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**
- Do not use foods containing baking powder or yeast when using delay start. They will not rise properly.
- Do not allow food to remain in oven for more than two hours after end of cooking cycle.

### ADJUSTING THE BAKING OVEN TEMPERATURE

If your oven seems hotter or colder than your old oven, the temperature of your old oven may have shifted gradually without your noticing the change. Your new oven is properly adjusted to provide accurate temperatures. But when compared to your old oven, the new design may give you different results.

If after using the oven for a period of time, you are not satisfied with the temperature settings, they can be adjusted by following these steps:



1. Push the Bake button. Turn the Set knob clockwise to a temperature setting above 500°F.
2. Immediately push and hold the Bake button again until the display shows "00."

3. Turn the Set knob until the desired temperature change (between - 35°F and 35°F) shows in the display.
4. Push the Cancel button to enter the new temperature.

### BROILING IN THE OVEN

1. Position the rack before turning the oven on. See the Broiling Chart in the Cooking Guide or a reliable cookbook for recommended rack positions.
2. Put the broiler pan and food on the rack.
3. Close the door to the Broil Stop position (open about 4 inches, 10.2 cm). The door will stay open by itself.

**IMPORTANT:** The door must be partly open whenever the oven is being used to broil. Leaving the door open allows the oven to maintain proper temperatures.



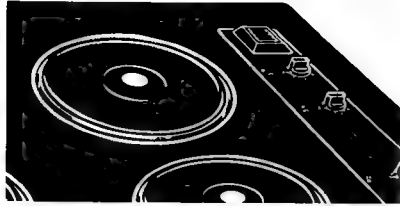
4. Push the Broil button. "----" will show in the small display and the BROIL light will come on.
5. Turn the Set knob until the desired broiling setting shows in the small display (1, 2, 3, 4, 5, HI).

- HI – Broil element on 100% of the time  
5 – Broil element on 90% of the time  
4 – Broil element on 80% of the time  
3 – Broil element on 70% of the time  
2 – Broil element on 60% of the time  
1 – Broil element on 50% of the time

Most broiling is done at the HI setting. If food is cooking too fast, broil times can be varied by using broil settings 1 through 5.

6. When broiling is done, push the Cancel button. Time of day will show in the display.

### The Oven Vent



The oven vent is located on the rear of the cooktop control panel. When the oven is on, hot air and moisture escape from the oven through this vent. Poor baking can result if this vent is blocked. When using the oven, do not cover or place items over the oven vent.

### **! WARNING**

#### **Burn Hazard**

**When the oven is ON, pans and pan handles left near the oven vent can become hot enough to burn the user and to melt plastics. Use potholders to move pans. Never store plastics, paper or other items that could melt or burn near the oven vent, or any of the surface elements.**

# Care and Cleaning

## WARNING

**Burn and Electrical Shock Hazard**  
Make sure all controls are OFF and the range is COOL before cleaning. Failure to do so can result in burns or electrical shock.

### Control Knobs and Buttons

Turn control knobs to the OFF position. Pull the control knobs and buttons straight off. Clean with warm, soapy water and rinse well. Do not soak. Dry completely and replace by pushing them firmly into place.

**IMPORTANT:** After cleaning, make sure all the control knobs point to the OFF position. Make sure you have not turned oven ON when replacing buttons. If oven has been turned on, push Cancel button.

### Tempered Glass Surfaces

Clean surface with mild glass cleaner or with clear, warm water only. Soaps and detergents will leave a filmy residue. When cleaning the cooktop with the control knobs removed, **do not** allow water to run down inside the unit.

**IMPORTANT:** When cleaning, never use steel wool, abrasives, or commercial oven cleaners which may damage the finish.

### Cast-Iron Surface Elements

To remove small spills, wait until the element has cooled completely. Wipe element with a damp, soapy cloth. Remove soap with a wet cloth, making sure all soap residue is removed. Wipe element dry.\*

To remove major spills (splattered grease or boilovers), wait until the element has cooled completely. Scrub the element with an abrasive cleanser and a wire brush or steel wool pad. **Do not use a soap-filled pad.** Scrub element in a circular motion. It may be necessary to scrub very hard. Remove cleanser with a wet cloth, making sure that all residue is removed. Wipe element dry.\*

**IMPORTANT:** If the red circle in the middle of the element wears off, it is normal. It will not affect the cooking performance of the element.

\*It is important to dry the element completely after cleaning. Turn on the element for a few minutes to thoroughly dry. After the element has cooled, use a paper towel to wipe element with a small amount of vegetable oil to season and restore the finish. When element is turned on after applying the oil, some smoke may occur. This is normal.

Elements can be restored to their original appearance with the help of ELECTROL® dressing solution.

To obtain order information for ELECTROL® (Part No. 814030), write to: KitchenAid, Parts Distribution Center, 123 Koomler Drive, La Porte, IN 46350.

### Stainless Steel Element Rings

The golden color of the rings is normal from regular use. Stains and spills can be removed with a non-abrasive stainless steel cleaner.

### Broiler Pan and Oven Racks

Remove pan and racks from the oven. Wash in warm, soapy water. For heavily-soiled areas, use a soapy steel wool pad. Rinse and dry thoroughly before replacing them into the oven.

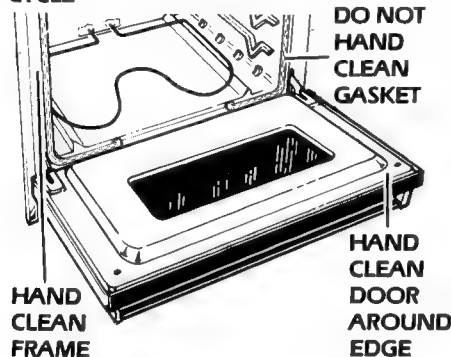
### Self-Clean Cycle

The Self-Clean cycle is designed to eliminate the need for scrubbing and scouring soil baked onto the oven interior. Food spatters on the oven walls become harder to remove each time the oven is heated, but because the Self-Clean cycle heats these soils to a higher temperature (850°F – 900°F), the soil is burned off.

Continued on next page

Your KitchenAid oven offers a variable time Self-Clean cycle to give you excellent flexibility when self-cleaning your oven. The length of cleaning time can be set to meet your cleaning needs. A 3 hour Self-Clean cycle is usually ample to clean a moderately soiled oven. A 4 hour Self-Clean cycle is suggested for an oven with heavy soil build-up. The Self-Clean cycle can also be delayed to a more convenient time if desired.

#### **BEFORE STARTING A SELF-CLEAN CYCLE**



1. Remove all items and the oven racks from the oven. It is recommended that the oven racks be removed as they will discolor and darken during the Self-Clean cycle. If the oven racks remained in the oven during the Self-Clean cycle, wipe the sides with vegetable oil after cleaning so they will slide more easily. Broiler pan, broiler grid or cooking utensils should not be cleaned in the oven. Heavy grease build-up on these items will produce smoke which can be discharged into the kitchen.
2. Wipe up large spills in the oven cavity with a damp cloth. Never use chemical oven cleaners inside a self-cleaning oven or on raised portion of the door.

The smoke eliminator will handle the normal flow of odors during the Self-Clean cycle. However, minor smoke may be noticed when soil build-up is heavy.

3. Wipe soil from the oven frame area outside of gasket, and inside the oven door. Wash with detergent and hot water. (The center area of the door does not need to be hand cleaned.) Rinse well with mixture of vinegar and water and wipe dry. A non-scratch scouring pad may be used on heavily-soiled areas. Wash surfaces frequently to minimize overall cleaning as these areas are not cleaned during the Self-Clean cycle.

**IMPORTANT:** Do not clean, move or bend gasket. Poor cleaning and baking may result.

Turn on a vent hood or other kitchen vent during the Self-Clean cycle. This will help remove heat and odors that are normal during the cycle.

### **! WARNING**

#### **Personal Injury and Product Damage Hazard**

- Do not touch the oven during the Self-Clean cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners may produce hazardous fumes or damage the porcelain finish.
- Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- Do not use foil or other liners in the oven. During the Self-Clean cycle foil can burn or melt and damage the oven surface.
- Do not block the vent during the Self-Clean cycle. Air must move freely for best cleaning results.
- Do not leave plastic utensils near the vent. They may melt.

## SETTING THE CONTROLS FOR SELF-CLEAN



1. Lift the Lock Lever Cover Panel above the oven door and move the Lock Lever all the way to the right. The LOCK light will come on.



2. Push the Clean button and turn the Set knob 4 settings to the right. A 3-hour Self-Clean cycle will be set. "3:00" will show in the large display. The CLEAN, TIME, HR, CLEAN, LOCK and ON lights will come on.

If a Self-Clean cycle other than 3 hours is desired, push the Self-Clean button. Turn the Set knob to the new time up to 4 hours.

- Use 2 hours for light soil.
- Use 3 – 4 hours for moderate to heavy soil.

If the door is not latched, "DOOR" will appear in the display and the oven will beep. Latch the door and the LOCK light will come on.

**IMPORTANT:** When the oven temperature exceeds normal baking temperatures, the Lock Lever cannot be moved to the left. The Lock Lever must not be moved and the door cannot be opened until the oven temperature goes below normal baking temperatures approximately 45 minutes after the cycle is completed. **Never force the Lock Lever.** If the lever will not move, allow the oven to cool longer, then try again.

3. **After the Self-Clean cycle is completed,** the oven will beep 3 times and the large display will show the time of day.
4. After the oven cools, move the Lock Lever back to the left. The LOCK light will go off. **Do not force the Lock Lever.** Wait until it will move easily.
5. **After the oven is cool,** wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

## SETTING THE CONTROLS FOR A DELAYED SELF-CLEAN

1. Make sure the clock is set to the right time of day. (See page 9).
2. Lift the panel above the oven door and move the Lock Lever all the way to the right. The LOCK light will come on.
3. Push the Clean button and turn the Set knob to the desired cleaning time. The CLEAN, TIME, HR, CLEAN, LOCK and ON lights will come on.



4. Push the Stop Time button. The large display will show the current stop time and the STOP TIME light will come on. Turn the Set knob until the desired stop time shows in the display. The DELAY light will come on and the ON light will go off.

Continued on next page

5. Changes can be made at any time by pressing the Clean or Stop Time button and turning the Set knob to the new desired clean or stop time.



6. When the Self-Clean cycle starts, the stop time will show in the large display. The STOP TIME, CLEAN, LOCK and ON lights will come on. the Lock Lever **must not be moved** and the door cannot be opened after normal baking temperatures are exceeded.
7. **After the Self-Clean cycle is completed**, the large display will show the time of day.
8. When the oven reaches normal baking temperatures, the Lock Latch can be moved to the left and the oven door opened. **Do not force it.** Wait until it will move easily.
9. **After the oven is cool**, wipe off any residue or ash with a damp cloth. If needed, touch up spots with a soapy steel wool pad.

#### STOPPING THE SELF-CLEAN CYCLE AT ANY TIME

1. Push the Cancel button.
2. When the oven cools to below normal operating temperatures, move the Lock Lever back to the left. **Do not force it.** Wait until it moves easily.

#### SELF-CLEANING OVEN TIPS

- Evening is a good time to clean oven, after normal oven use is completed.
- Small amounts of smoke escaping from the oven vent are normal when oven is heavily soiled. Excessive smoke may indicate heavy spillovers have not been wiped up.
- **Do not** force the Oven Lock Lever open when the Lock Indicator Light is on. Damage to the lock mechanism may result.
- Clean the oven regularly, before it becomes "excessively dirty." If oven is not clean after one cycle, repeat the Self-Clean cycle.
- After a Self-Clean cycle, any powdery residue can be wiped away with a damp cloth. If white spots remain in the oven after a Self-Clean cycle, remove them with a non-scratch scouring pad before using the oven again. These spots are usually salt residues that cannot be removed during the Self-Clean cycle.
- If the soil removal was not complete, increase the length of the clean time in the next cycle.

## The Oven Light

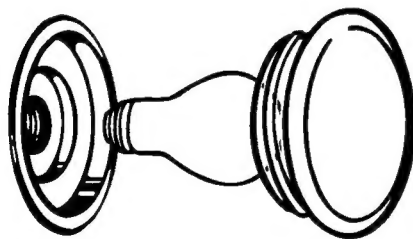
The oven light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

### REPLACING THE OVEN LIGHT

#### **⚠ WARNING**

##### **Electrical Shock and Personal Injury Hazard**

- Make sure oven and light bulb are cool and power to the oven has been turned OFF before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The lens must be in place when using the oven. The lens protects the bulb from breaking, and from high oven temperatures. Since lens is made of glass, be careful not to drop it. Broken glass could cause injury.



1. Turn off power at the main power supply.
2. Unscrew lens from housing.
3. Unscrew light bulb and replace with a 40-watt appliance bulb.
4. Replace the lens.
5. Turn on power at the main power supply.

**IMPORTANT:** The oven light will not work during the Self-Clean cycle.

# For Service or Assistance

## Follow These Steps

1. If your range should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

### If nothing operates:

- Is the power supply cord plugged into a live circuit with the proper voltage? (See Installation Instructions.)
- Have you checked your home's main fuses or circuit breaker box?

### If the oven will not operate:

- Are the electronic controls set correctly? See pages 9 - 13.
- Have you programmed a delay start time?

### If surface elements will not operate:

- Have you checked your home's main fuses or circuit breaker box?
- Do the control knobs turn?

### If surface element knob(s) will not turn:

- Did you push in before trying to turn?

### If the Self-Clean cycle will not operate:

- Does the clock show the right time of day?
- Is the Lock Lever all the way to the right?
- Have you set a delay start time?

## If cooking results aren't what you expected:

- Is the range level?
- If needed, have you preheated the oven as the recipe calls for?
- Are you following a tested recipe from a reliable source?
- Are you using pans recommended in the Cooking Guide?
- If baking, have you allowed 1 1/2 to 2 inches (4 – 5 cm) on all sides of the pans for air circulation?
- Are the pans the size called for in the recipe?
- Do the cooking utensils have smooth, flat bottoms and fit the surface elements being used?

## If the oven temperature seems too low or too high:

- Was your old oven accurate? Your old oven may have shifted gradually while your new oven may be more exact.
- If, after using the oven, you are not satisfied with the temperature settings, see page 13 for adjusting instructions.

## If there has been a power interruption, the display will flash the time of day at which the range was disconnected. Reset the clock, (page 9).

See the Cooking Guide for more information on cooking problems and how to solve them.

2. If the problem is not due to one of the above items:\*

- Call KitchenAid Consumer Relations, TOLL-FREE:

**1-800-422-1230**

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:  
Consumer Relations Department  
KitchenAid  
P.O. Box 558  
St. Joseph, MI 49085-0558

Please include a daytime phone number in your correspondence.

3. If you need service:\*

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our service assistance telephone number (see Step 2).

4. If you are not satisfied with the action taken:\*

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer or KitchenAid have failed to resolve your problem.

Major Appliance Consumer  
Action Panel  
20 North Wacker Drive  
Chicago, IL 60606

- MACAP will in turn inform us of your action.

\*When requesting assistance, please provide: model number, serial number, date of purchase, and a complete description of the problem. This information is needed in order to better respond to your request.

# KitchenAid®

## *Electric Range Warranty*

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
<b>ONE YEAR FULL WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the range. 2. Instruct you how to use the range. 3. Replace house fuses or correct house wiring.
<b>SECOND THROUGH FIFTH YEAR LIMITED WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts for any electric element to correct defects in materials or workmanship.	B. Repairs when range is used in other than normal home use.
<b>SECOND THROUGH TENTH YEAR LIMITED WARRANTY</b> FROM DATE OF PURCHASE.	Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship.	C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes. D. Any labor costs during the limited warranties. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home.

**KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES.** Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

If you need service, first see the "Service and Assistance" section of this book. After checking "Service and Assistance," additional help can be found by calling our service assistance telephone number, **1-800-422-1230**, from anywhere in the U.S.

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St. Joseph, Michigan 49085, U.S.A.

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